

CHECK LIST for DISTRICT AGRICULTURAL ASSOCIATION (DAA) FAIRS

THIS FORM MUST BE COMPLETED AND POSTED IN EACH BOOTH, BARN, EXHIBIT HALLS PRIOR TO EVENT

BOOTH CONSTRUCTION/LOCATION:
 [] Minimum of 20 feet from any permanent structure. [] All fabric or pliable canopy covers, side/back drops and decorative material must be inherently fire resistive or treated. [] Exit openings shall be a minimum of 3 feet wide and 6 feet 8 inches in height.
ELECTRICAL:
[] Electrical extension cords shall be of the heavy-duty three-wire (grounded), hard-usage type.[] Electrical equipment and installation shall be inspected and approved by a qualified person.
LIVESTOCK/BARN AREAS:
 No space heaters, electric skillets, toasters, coffee makers, hot plates and any other appliances. No storage of flammable or combustible liquids or machines. Fire hoses, fire extinguishers or other fire equipment shall not be blocked or obstructed at any time. The roads around the barns shall be kept clear so that fire apparatus may be able to pass through at an time. Minimum width of these roads shall be 20 feet. No parking of any vehicles in any barn or livestock areas.
RV PARKING:
 [] The site shall maintain an all-weather surface with adequate roads having 20 feet minimum width for fir department apparatus. [] A minimum of 30 feet of clearance shall be provided between the site and any adjoining fair structure of surrounding property. [] All combustible growth shall be cleared from the site and from the property surrounding the site for a distance of at least 30 feet.
FOOD SERVICES AREAS:
 No use or storage of portable containers of Liquefied Petroleum Gas (LPG) inside buildings or tents. All cylinders must be secured to prevent tipping or falling over. Cooking booths must be separated from non-cooking booths by 10 feet. All Automatic Fire Extinguishing Systems (Hood System) have been serviced within the last six months. <u>Fire Extinguishers:</u> Each booth shall be provided with a minimum 2A10BC rated portable fire extinguisher. Fach booth with deep fat free shall have a Class K portable fire extinguisher.

	All portable tire extinguishers have been serviced by a SFM
	licensed company annually with a service tag attached.
	The fire extinguisher must be mounted or secured so that it will not fall over.
	All fire extinguishers must be visible and accessible.
	Deep Fat Fry/flambé Cooking:
[1]	Deep fat Frying or flambé cooking operations shall be located in a separate enclosure where only coo
	operations are performed.
	Wood Barbecue Cooking:
r 1	No wood barbecue cooking inside of booths.
	Only wood barbecue cooking inside of bootins. Only wood barbecue cooking shall be performed in areas away from public access.
	No fuel wood shall be stored inside of booths.
I 1	Metal containers shall be provided for hot coal and ashes.
LI	
r 1	Charcoal Barbecue Cooking:
	No charcoal barbecue cooking inside of booths or tents.
	Only commercially sold charcoal fuel may be used.
	Charcoal cooking shall be performed only in areas away from public access
Ļļ	Charcoal cooking shall be located a minimum of 15 feet from any booth
	Charcoal cooking is at least 20 feet from any permanent structure.
IBH	HALLS
1.1	No open flame.
t I	Exiting
r 1	Illuminated exit sign.
	No blocking or obstruction of exit.
	Doors shall not be locked or chained.
LI	Aisle width shall be maintained according to approved site plan.
r 1	Fire equipment
	No blocking of fire hydrants.
	No blocking of fire extinguishers.
	No blocking of standpipe and fire hose cabinets.
	No blocking of fire sprinkler systems.
	No blocking of manual fire alarm pull stations.
Ļļ	No blocking of fire alarm audible/visual devices such as horns or strobes.
	No blocking of first aide equipment.
	Vehicle Static Display
	Battery terminals disconnected.
	Fuel tank shall be no more than 1/4 filled.
[]	Locked or taped gas cap.
	<u>Decorative Materials</u>
[]	Shall be inherently flame resistive or treated.
<u>I ha</u>	ave reviewed and verified this check list that all applicable items listed above are in compliance.
Sigr	nature
Title	e Date